



Indigenous.Link

Canada's fastest growing Indigenous career portal, Careers.Indigenous.Link is pleased to introduce a new approach to job searching for Indigenous Job Seekers of Canada. Careers.Indigenous.Link brings simplicity, value, and functionality to the world of Canadian online job boards.

Through our partnership with Indigenous.Links Diversity Recruitment Program, we post jobs for Canada's largest corporations and government departments. With our vertical job search engine technology, Indigenous Job Seekers can search thousands of Indigenous-specific jobs in just about every industry, city, province and postal code.

Careers.Indigenous.Link offers the hottest job listings from some of the nation's top employers, and we will continue to add services and enhance functionality ensuring a more effective job search. For example, during a search, job seekers have the ability to roll over any job listing and read a brief description of the position to determine if the job is exactly what they're searching for. This practical feature allows job seekers to only research jobs relevant to their search. By including elements like this, Careers.Indigenous.Link can help reduce the time it takes to find and apply for the best, available jobs.

The team behind Indigenous.Link is dedicated to connecting Indigenous Peoples of Canada with great jobs along with the most time and cost-effective, career-advancing resources. It is our mission to develop and maintain a website where people can go to work!

Contact us to find out more about how to become a Site Sponsor.

Corporate Headquarters:

Toll Free Phone: (866) 225-9067

Toll Free Fax: (877) 825-7564

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Keewatin, ON P0X 1C0

Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/06

Specialty Chef

Job ID 04-11-1C-66-68-CB

Web Address

<https://careers.indigenous.link/viewjob?jobname=04-11-1C-66-68-CB>

Company Chatpatta Chowk By Aanch

Location Mississauga, Ontario

Date Posted From: 2019-11-13 To: 2020-05-11

Job Type: Full-time Category: Food Services

Job Start Date As soon as possible

Job Salary \$23.00 per hour

Languages English

Description

Terms: Permanent, Full-Time with flexible working hours Job duties include: • Responsible for planning and preparation of ethnic East Indian recipes, dishes and other menu items. • Manage cooking activities and support kitchen staff in preparing specialty cuisine meals on a day to day basis. • Supervise other cooks in the kitchen by instructing them in preparation, cooking, garnishing and presentation of food. • Partake in preparing and catering of meals for special events, food festivals and corporate events and banquets. • Maintain food cost levels as desired by the management at all times. Exercise cost and wastage control. • Adhere to standard industry food safety, hygiene and cleanliness practices. Qualified Canadian/ permanent residents including people with disabilities, new comers to Canada, veterans, apprentices, seniors and/ or indigenous groups are encouraged to apply.

Experience

2 to 3 years of work experience in a similar position

Education Requirements

Completion of secondary school is required

Essential Skills

Excellent communication skills, customer service, problem solving skills and team work

How to Apply

If interested, please email at: chatpattachowkbyaanch@gmail.com only qualified candidates will be contacted.

Job Board Posting

Date Printed: 2024/05/06

Specialty Chef

Job ID	2694E7D5F9385	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=2694E7D5F9385	
Company	Chatpatta Chowk By Aanch	
Location	Mississauga, Ontario	
Date Posted	From: 2019-11-13	To: 2020-05-11
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$23.00 per hour	
Languages	English	

Description

Terms: Permanent, Full-Time with flexible working hours Job duties include: • Responsible for planning and preparation of ethnic East Indian recipes, dishes and other menu items. • Manage cooking activities and support kitchen staff in preparing specialty cuisine meals on a day to day basis. • Supervise other cooks in the kitchen by instructing them in preparation, cooking, garnishing and presentation of food. • Partake in preparing and catering of meals for special events, food festivals and corporate events and banquets. • Maintain food cost levels as desired by the management at all times. Exercise cost and wastage control. • Adhere to standard industry food safety, hygiene and cleanliness practices. Qualified Canadian/ permanent residents including people with disabilities, new comers to Canada, veterans, apprentices, seniors and/ or indigenous groups are encouraged to apply.

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Job Board Posting

NoExperienceNeeded.ca
your place for a first step or a fresh start

Date Printed: 2024/05/06

Specialty Chef

Job ID	F9977FABCD496	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=F9977FABCD496	
Company	Chatpatta Chowk By Aanch	
Location	Mississauga, Ontario	
Date Posted	From: 2019-11-13	To: 2020-05-11
Job	Type: Full-time	Category: Food Services
Job Start Date	As soon as possible	
Job Salary	\$23.00 per hour	
Languages	English	

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